

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	POTABLE WATER	06	0	No
SOME OF THE HALOGEN ANALYZER CHART RECORDER CHARTS FOR THE DISTRIBUTION SYSTEM HAD A RANGE OF 0-50 PPM AND 0-100 PPM.				
CORRECTED				
2	POTABLE WATER 08	0	No	
THE PRESSURE DIFFERENCES WERE NOT RECORDED FOR THE TESTABLE BACKFLOW PREVENTION DEVICES.				
CORRECTED: DATA BEING RECORDED.				
3	POOLS	10	1	No
THE SHEPHERD'S HOOKS IN THE MAIN POOL AND SOLARIUM POOL WERE NOT DISPLAYED IN VISABLE LOCATIONS. THIS WAS NOTED ON THE LAST INSPECTION. THE SHIP IS PLANNING ON PLACING LARGE SIGNS IN PROMINENT LOCATIONS STATING WHERE THE SHEPHERD'S HOOKS ARE LOCATED.				
CORRECTED: SHEPHERD'S HOOKS HAVE BEEN RELOCATED. THEY ARE NOW IN VISIBLE PLACES. SIGNS HAVE BEEN PLACED AT BOTH LOCATIONS.				
4	WINDJAMMER GALLEY	21	0	No
PEELING SEALANT WAS NOTED IN THE VENTILATION HOOD ABOVE THE FLAT TOP GRILL.				
CORRECTED				
5	WINDJAMMER GALLEY	27	0	No
THE TECHNICAL AREA OF THE SALAMANDER UNIT WAS SOILED.				
CORRECTED.FRONT PANEL REMOVED AND AREA CLEANED.				
6	WINDJAMMER GALLEY	27	0	No
SEALANT IN THE VENTILATION HOOD OVER THE TILTING PAN WAS SOILED WITH MILDEW.				
CORRECTED.				
7	WINDJAMMER GALLEY	33	0	No
A GAP WAS NOTED IN THE BULKHEAD NEXT TO THE SCRAPING COUNTER IN THE DISHWASH AREA WHERE A PROFILE STRIP HAD SHIFTED.				
CORRECTED. PHEOLILE STRIP WAS WELDED AND SEALED.				
8	WINDJAMMER GALLEY	20	0	No
A FOAM GASKET WAS NOTED IN THE ICE BIN AREA OF THE ICE MACHINE BETWEEN THE UPPER AND LOWER COMPARTMENTS. THE GASKET WAS RETAINING WATER.				
CORRECTED. THE FOAM SEALANT IN ALL THE ICE MACHINES HAS BEEN REMOVED,FURTHERMORE ALL THE ICE MACHINES HAVE BEEN INSPECTED AND FOUND IN GOOD WORKING ORDER.				
9	WINDJAMMER BUFFET	19	0	No
MANY OF THE PORTABLE SNEEZE GUARDS USED ON THE BUFFET LINES WERE NOT POSITIONED PROPERLY SO THAT THE FOOD PLACED UNDERNEATH THEM WAS NOT ADEQUATELY PROTECTED. SOME OF THE SNEEZE GUARDS WERE POSITIONED SO THAT THE FOOD WAS PROTECTED IN FRONT OF THE TABLES, BUT NOT ON THE SIDES OR BEHIND THE TABLES WHERE PASSENGERS WERE ABLE TO WALK. THIS WAS CORRECTED DURING THE INSPECTION.				
CORRECTED: ADDITION GUARD WAS CREATED TO PROTECT THE FOOD FROM THE SIDE, AND NEW ADDITIONAL GUARD HAS BEEN PURCHASED TO TROTECT BOTH SIDES				
10	BISTRO BAR	30	0	No
A "WASH HANDS OFTEN" SIGN WAS NOT POSTED AT THE HANDWASH SINK.				
CORRECTED. SIGN HAS BEEN POSTED.				
11	ICE MACHINE GENERAL	20	0	No
THE SEAM BETWEEN THE ICE MACHINES CUBER AND BIN CONTAINED OPEN CELL SEALANT FOAM THAT PROTRUDED INTO THE FOOD CONTACT AREA OF THE ICE BINS. (EVERY ICE MACHINE INSPECTED; POOL BAR, SCHOONER BAR, GALLEYS, AND MESS AREAS)				
THE FOAM SEALANT IN ALL THE ICE MACHINES HAS BEEN REMOVED.				
12	ICE MACHINE GENERAL	26	3	Yes
THE FOAM SEALANT BETWEEN THE CUBER AND BIN IN THE FOOD CONTACT AREAS WERE SOILED WITH DEBRIS AND MOLD.				

CORRECTED: THE FOAM SEALANT IN ALL THE ICE MACHINES HAS BEEN REMOVED.

13 **PROVISIONS** 19 0 No

EVERY FREEZER UNIT HAD CONDENSATION NOTED ON THE DECKHEAD THAT DRIPPED ONTO THE DECK AND CARDBOARD BOXES OF FOOD STORED BELOW.

CORRECTED: SEE ANSWER 14 FOR CORRECTIVE ACTION.

14 **PROVISIONS-FREEZERS** 15 0 Yes

CONDENSATION DRIPPING ONTO CARDBOARD BOXES OF FOOD IN THE WALK-IN FREEZERS COMPROMISED THE INTEGRITY OF THE CONTAINERS.

CORRECTED: IT WAS A LEAK FROM A DRAIN IN THE FISH FREEZER AND THE PLUMBER FIXED IT. ALL OTHER FREEZERS AND WALK IN FREEZERS HAD SOME CONDENSATION DUE TO THE ABIEN TEMP. DIFFERENCE (WARM OUT/COLD INSIDE), AS ALL THE DOORS OF THE FREEZERS WERE WIDE OPEN DUE TO PROVISION LOADING DAY.THERE IS NO FURTHER CORRECTIVE ACTION TAKEN THAN KEEPING THE DOORS CLOSED.

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NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
15	PROVISIONS	33	0	No
THE FISH THAW ROOM DECKHEAD HAD A STEADY DRIP FROM OF MOISTURE FROM THE ACCESS PANEL. CORRECTED: DECKHEAD HAS BEEN REMOVED AND FIXED.				
16	PROVISIONS	38	0	No
THE BUFFALO CHOPPER IN THE MEAT PREPARATION AREA HAS NOT BEEN USED/REPAIRED IN THREE YEARS. CORRECTED: MACHINE WILL BE REMOVED.				
17	PROVISIONS	26	3	Yes
THE BEEF AND CHICKEN CUTTING BOARDS IN THE MEAT PREPARATION AREA WERE STORED NEXT TO ONE ANOTHER AND THE CHICKEN CUTTING BOARD WAS SOILED WITH A PIECE OF CHICKEN SKIN. CORRECTED: CUTTING BOARDS HAVE BEEN SEPERATED BY DIVIDERS. BOARDS ARE REGULARLY CLEANED AND INSPECTED.				
18	FOOD SERVICE GENERAL	26	3	Yes
EACH VITALITY JUICE MACHINE INSPECTED AND AT LEAST ONE DISPENSING TUBE (FOOD CONTACT AREA) THAT WAS SOILED WITH MOLDY DEBRIS. . CORRECTED: TRAINING DONE TO TEACH CLEANERS HOW TO PROPERLY CLEAN THE TUBES. REGULAR INSPECTIONS & TRAINING & SUPERVISION BEING DONE				
19	CREW GALLEY	21	0	No
THE HAND WASH SINK FAUCET WAS MISSING THE HANDLE. CORRECTED: SPARE PARTS RECEIVED AND HANDLE REPLACED.				
20	CREW GALLEY	26	3	Yes
THE FRYER COILS WERE SOILED WITH CARBONIZED DEBRIS. CORRECTED: ITEM CLEANED.				
21	GALLEYS, BAKERY, PASTRY	26	3	Yes
THE HOBART MIXER COLLARS AND FOOD SPLASH AREAS BENEATH THE PROBE WERE SOILED WITH DRIED FOOD AND MOISTURE. CORRECTED: AREA CLEANED.				
22	CREW GALLEY	19	0	No
RAW EGGS WERE STORED IN UNDRAINED ICE IN THE WALK-IN COOLER. CORRECTED. COOKS WERE REMINDED OF PROPER STORING PROCEDURES				
23	BARS	26	3	Yes
THE HAMILTON BEACH BLENDER PROBE (SCHOONER BAR) AND BLADE (POOL BAR) WERE SOILED WITH DRIED DRINK RESIDUE. TWO OF THE ISLAND OASIS BLENDERS IN THE POOL BAR CONTAINED DIRTY WATER IN THE BOTTOM OF THE BLENDERS DUE TO A CRACK IN THE PLASTIC. CORRECTED: BLENDERS HAVE BEEN CLEANED. TRAINING & SUPERVISION BEING CONDUCTED BLENDERS CHECKED AND CORRECTED.				
24	BAR BLENDERS	20	0	No
TWO OF THE ISLAND OASIS BLENDERS IN THE POOL BAR CHAD CRACKS IN THE PLASTIC PITCHER. CORRECTED.BLENDERS HAVE BEEN REPLACED WITH NEW ONES				
25	GALLEY DISHWASH	22	0	No
THE FAR RIGHT FINAL RINSE NOZZLE WAS PARTIALLY CLOGGED ON THE DISHWASH MACHINE. CORRECTED. AND ADDITIONAL TRAINING & SUPERVISION BEING CONDUCTED.				
26	PASTRY	26	3	Yes
THE VEGETABLE STEAMER AND ONE KETTLE DRAIN WERE SOILED WITH DRIED FOOD DEBRIS. CORRECTED: ITEMS CLEANED.				
27	CREW DISHWASH	37	0	No
THE VENTILATION VENT IN THE DISHWASH AREA WAS DRIPPING CONDENSATION. THE CLEAN DISHES WERE TRANSPORTED BENEATH THE DRIPPING VENTILATION COVER. CORRECTED. .				

28CORRECTIVE ACTION STATEMENT

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No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - GRANDEUR OF THE SEAS-CAS - [INSERT INSPECTION DATE 09/21/2003].